

RANDOLPHE A. BELL II

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Objective

To obtain a position that will allow me to utilize my expertise in culinary arts, customer service, and management within a company that promotes growth that is based upon skills and contributions.

Overview

Over seven years of experience working in Culinary Arts in addition to over 3 years in a management capacity; for a total of over 10 years of experience in the field. Proven track record of success backed by exceptional references. Experience in various types of settings such as casual and fine dining, large and small volume catering, buffet, café, pub, and bar capacities. I also possess culinary knowledge and techniques in Japanese, American, Chamorro, Chinese, Italian and Pacific Rim cuisines. As well as the basic principles of French cuisine (Escoffier), More areas of expertise include:

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|--------------------------------|---|
| • Exceptional customer service | • Sense of humor |
| • Food cost management | • Proficient in Microsoft, Excel, Power Point, MAC, CRM, Google docs. |
| • Hiring/training employees | • Developed leadership skills |
| • Management | • Strong organizational skills |
| • Record keeping | • Ability to work independently |
| • Sales/Marketing | • Strong work ethic |
| • Accounting | |

Professional Experience

Brix Pub and Pizza – Head Chef

5/13-2/14

- Management of front and back of the house staff
- Maintain proper food safety principles
- Menu planning
- Meal prep/cook
- Data entry/ light billing and accounting
- Ensure compliance with health and safety rules and regulations
- Securing and working with vendors and marketing team
- Inventory management
- Food and labor cost management
- Product inventory

En Japanese restaurant – Kitchen Supervisor

3/11-11/12

- Ensure staff preps menu items in accordance to recipe standards
- Assist executive chef with employee scheduling
- Handle all employee related matters
- Food inventory
- Maintain clean and safe work environment
- Customer service

Shoreline Restaurant – Sous Chef

1/10-12/12

- Food prep/cook
- Maintain safety food and regulations

- Food inventory
- Budget analysis

Sam Choy's Restaurant – *Chef de Partie*

2/06-03/09

- Food prep/cook
- Maintain food safety regulations
- Train new employees

Education

- International School Of Culinary Arts & Hotel Management 10/2010 (Graduated)
- University of Guam – *Chemistry Major* 9/2004 – 9/2009 (Inc.)
- John. F. Kennedy High School 5/2002 (Graduated)

References

- Chef Peter Ducas
671 - 727 – 4490
Meskla on

Executive Chef/Restaurant Owner
Meskla Fusion Bistro/ Meskla Dos/
the Cove
- Chef Darren Dragon
671 - 646 – 9171

Chef de Cuisine
Pacific Islands Hotel
- Chef Jesse Talavera
671 – 685-9478

Executive Chef
House and office of the Governor